



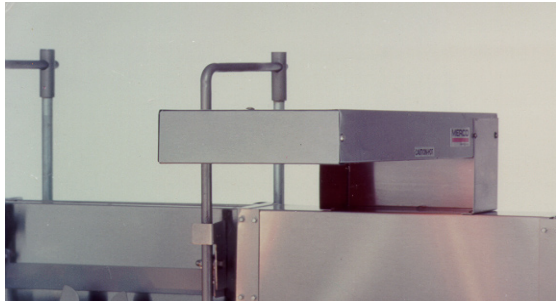
Food Warmers and Dump Stations

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

Food Warmers and Dump Stations

Models

- Rod-style Food Warmer Cafeteria-style Dump Pan
 Bulb-Style Food Warmer Scoop-style Dump Station



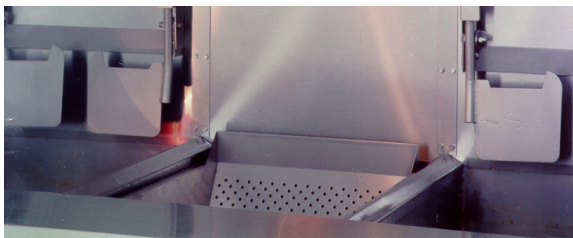
Rod-style food warmer



Bulb-style food warmer



Dump station with cafeteria-style perforated pan



Dump station with scoop-type perforated pan

Standard Features

- Keeps food fresh and hot
- Durable construction, easy to clean
- Indicator lights "ON/OFF" switch
- Stainless steel cafe pan, 12" x 20" x 2-1/2" (305 x 508 x 64 mm) with mesh screen
- Optional scoop-type, perforated pan, 13.50" x 18.50" x 5.25" (343 x 4610 x 133 mm)
- Customized temperature selection (on Thermoglo unit)

Specifications

Food Warmers and Dump Stations used with Frymaster FootPrint Filtration Systems and Spreaders

THE RECTANGULAR ROD-STYLE FOOD WARMER produces an 18" (457 mm) heat pattern over the entire length of the unit to gently warm cooked food with radiant heat to assure peak flavor without cooking or drying. The shell is manufactured with durable stainless steel and aluminum alloys and is easy to clean. "ON/OFF" switch, indicator light and a 6' (1.8 m) cord set are mounted in the shell. Mounting brackets and hardware are provided for installation. This unit is NSF, UL and CSA approved and can be used with either the cafeteria-style pan with mesh screen or the perforated curved scoop pan for quick, easy bagging.

THE BULB-STYLE FOOD WARMER is constructed of aluminum alloys for long life and easy cleaning. Two attractive lamps mounted on an adjustable arm emit controlled, efficient, infrared heat to keep foods hot and fresh. A 6' (1.8 m) cord set with in-line "ON/OFF" switch is provided. This unit is NSF, UL, and CSA approved and can be used with either the cafeteria-style pan with mesh screen or with the perforated, curved scoop pan for quick, easy bagging.

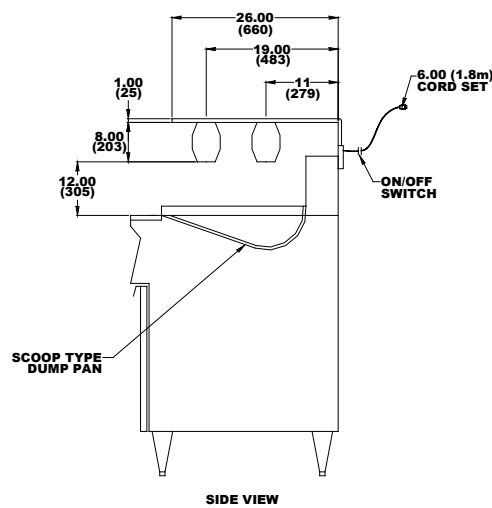
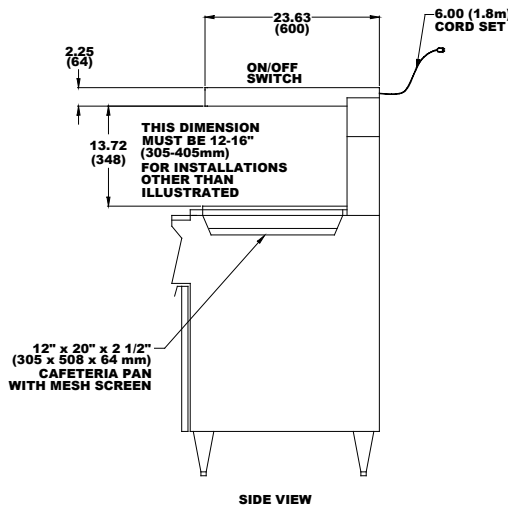
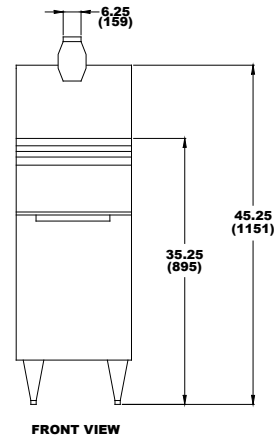
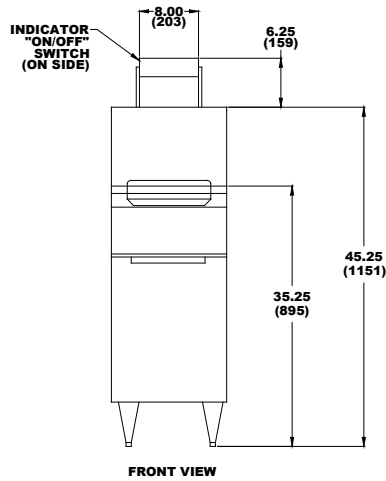


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Enodis®



DIMENSIONS

MODEL NO.	DEPTH	WIDTH	LENGTH
Rod-style food warmer	2.50" (64 mm)	8" (203 mm)	23.60" (599 mm)
Bulb-style food warmer	8" (203 mm)	6.25" (159 mm)	26" (660 mm)
Cafeteria-style dump pan	2.50" (64 mm)	12" (305 mm)	20" (508 mm)
Scoop-style dump station	5.25"* (133 mm)	13.50" (343 mm)	18.50" (470 mm)

*Depth is shown for deepest point in pan.

HOW TO SPECIFY

- FWH-1 Rod-style food warmer with cafeteria pan.
- FWH-1A Rod-style food warmer with scoop-style pan.
- FWH-2 Bulb-style food warmer with scoop-style pan.
- FWH-2A Bulb-style food warmer with cafeteria-style pan.

POWER REQUIREMENTS

VOLTAGE	120	208	240
AMPS	6.9	4.8	3.4

Indicate desired voltage

NOTES

Food Warmers 825 Watts.

OPTIONAL ACCESSORIES

Food warmers/dump stations are optional accessories used with Frymaster FootPrint Filtration Systems and spreader cabinets. Components are also available separately to fit existing Frymaster filter cabinets and spreader cabinets.

Model # _____
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